

HOLBORN

DINING ROOM

CHRISTMAS DAY

A GLASS R DE RUINART BRUT NV

STARTER

BAKED LOBSTER THERMIDOR TART
CAULIFLOWER SOUP, ROAST CHESTNUTS, WINTER TRUFFLE
WILD SMOKED SALMON, DEVON CRAB, AVOCADO
BURRATA, GREEN SAUCE, OLIVES, LEMON
RABBIT AND BACON EN CROÛTE, PICKLED VEGETABLES

MAIN

ROAST SUFFOLK TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE
35 DAY DRY AGED RIBEYE "CLUB CUT", GRILLED MUSHROOMS, PEPPERCORN SAUCE
FILLET OF WILD SEABASS, SHELLFISH SAUCE, SAFFRON POTATOES
ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, SPENWOOD CHEESE
CORNISH COD FORESTIERE, TRUFFLE MASH, SWEET CURED BACON

DESSERT

LEMON CURD SLICE, RASPBERRY SORBET
PUMP STREET CHOCOLATE BRÛLÉE, SHORTBREAD
MANDARIN CHEESECAKE, BURNT MERINGUE
RASPBERRY AND ALMOND TRIFLE
BRITISH CHEESES FROM NEAL'S YARD, PEAR CHUTNEY

TEA, COFFEE & MINCE PIES

£175 PER PERSON

